

Some Spring Cakes

VIOLET CAKE.—Warm a quartet of a pound of butter with a quarter of a pound of sugar, beat the mixture briskly and add four well-beaten eggs, four ounces of flour, two ounces of finely ground rice, a few drops of flavoring and a teaspoonful of baking powder, stirring well. If stiff, add a very little milk. Grease a square or oblong cake tin, line it with buttered paper and put in half the mixture. Scatter over this some chopped candied orange peel and glaze cherries cover the fruit with the remainder of the mixture and bake in a moderate oven. When done set the cake on a sieve to get cold, put on a thin layer of almond icing and cover this with sugar icing. When set decorate the top with crystallized violets.

Daffodil Cake.—Take the weight of two large eggs in butter, flour and sugar. Sift the flour, beat the eggs well and add about a tablespoonful of milk. Cream the butter and add the flour and milk alternately with the flour till all are mixed, stirring in the flour as lightly as possible. Scatter in the grated rind of an orange and a teaspoonful of baking powder. Pour the mixture in a well greased tin and bake in a hot oven half an hour. When done turn out the cake to get cold. Cover with yellow tinted icing and decorate the top with yellow daffodil flowers. Apply. Procure some daffodils, cut the stalks short and arrange them close together in a border round the cake just before it is served, placing them so that the flowers just project above the ice surface.

Crocus Cake.—Cream a quarter of a pound of butter with the same of sugar, beating them together thoroughly with a wooden spoon. Mix a teaspoonful of baking powder with the flour, add a pinch of salt and stir into the butter and sugar alternately with two well-beaten eggs, adding first an egg, then part of the flour, a second egg, then the rest of the flour. Chop finely two ounces of glaze cherries, two ounces of candied orange peel, the grated rind of a lemon and a few drops of vanilla. Mix all well together and bake in a greased tin in a moderate oven. When cool ice with sugar icing, and when this is almost set cover the surface with finely chopped pistachio nuts sticking in here and there small up-standing blades of cut angelica, with tiny pieces of glaze orange in the midst.

* * *

To Prevent Mildew on Jam.

To keep jam from mildew dip round of wax paper into the white of an egg and lay it on the top of the jars or pots. Cover closely, and the jam will keep perfectly clear of all mildew for an indefinite length of time.

men's
Clothes.

Carhartt's
Union-Made
Working-
men's
Clothes.

61-63-65 MAIN STREET